

WATER RE-COOLER Q151R - Q452R



CHARACTERISTICS

- Large range of features in standard
- Reversible unit Heat-pump
- Water tank in stainless steel
- Outlet temperature down to -10°C

APPLICATIONS

- Cooled fermentation of wine, beer and other beverages
- Wort cooling
- Cold maceration and tartaric stabilisation of wines
- Heating of stabilized wine or cold storage of wine before bottling
- Room temperating of halls and storage rooms with additional fan coils

TECHNICAL DETAILS

- Available in five sizes: Q151R / Q181R / Q241R / Q352R / Q452R
- Cooling capacity: 15 45 kW (24,1 60,4 HP)



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- Refrigerant: R410A
- Electric connection: 400V/3Ph/50Hz

ESCRIPTION

QUANTOR is a series of air-cooled cooling and heating units, developed specifically for the beverages industry for applications in the production of wine, beer, CSD, cider and other drinks which need to be cooled (or also heated) and require control of the temperature of the medium during the manufacture process.

This range of QUANTOR units is equipped with a large range of features in standard: reverse mode possible for heating (heat-pump), Low Temp Option for low water temperatures down to -10°C, frequency controlled fans, coils protection grills, heavy-rubber anti-vibration mounts. An internal buffer tank made of stainless steel with integrated pump completes the unit's equipment. The units are designated to be placed outdoors. The QUANTOR units are available in five model sizes, with cooling capacities from 15 to 45 kW.

The QUANTOR units cover the complete bandwidth of process steps and utility possibilities in beer-brewing, general drinks-industry and winemaking: Cold maceration, cold-settling, fermentation control, wine stabilization, crush-cooling of brew mash-cooling, cooling for storage and conditioning, fast cooling of mixed-drinks and syrup in heatexchangers, and cooling for carbonation. (Glycol-water temperature down to -10°C possible). Room temperating by cooling or heating the air is also possible with additional fan coils.

			Q151R	Q181R	Q241R	Q352R	Q452R
TECHNICAL DATA	Cooling capacity *	kW HP	15 20,1	18 24,1	24 32,2	35 46,9	45 60,4
	Electrical supply				400V / 3Ph / 50Hz		
	Absorbed power / Current consumption (max.)	kW / A	3,8 / 8,5	5,02 / 14	6,79/18	10,79 / 28	16,68 / 34
	SEER	w/w	4,18	4,44	4,49	4,44	4,23
	Number of compressors		1	1	1	2	2
	Fans		2 (axial, inverter fans)	2 (axial, inverter fans)	2 (axial, inverter fans)	2 (axial, with speed control)	2 (axial, with speed control)
	Tank capacity	1	75	75	75	100	100
	Water inlet / outlet		1 ¼" female	1 ¼" female	1 ¼" female	1 1/4" female	1 1/4" female
	Dimensions (L x W x H) Weight	mm kg	1.165x550x1.281 147	1.165x550x1.281 151	1.165x550x1.281 187	1.750x750x1.450 447	1.750x750x1.450 457

* Cooling capacities at an ambient temperature of +28°C and at a water temperature of 12/7°C.

Modifications subject to change.



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